

The Silver Menu

For The Table

Hot Gougeres, Gruyere

The Salad (Choice Of) (pre-select two)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Roasted Baby Beets, French Feta, Toasted Pistachio, Citrus, Micro Basil, Mint
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds

The Steak (Choice Of) (pre-select three)

U.S.D.A. PRIME, Illinois Corn Fed

Bone In Rib Eye Steak 20 Oz

Petit Cut Filet Mignon 8 Oz

New York, Dry Aged 35 Days 14 Oz

Bone In New York Sirloin 20 Oz

American Wagyu / Angus “Kobe Style” Beef From Snake River Farms, Idaho

Filet Mignon 6 Oz

New York 8 Oz

U.S.D.A. PRIME, “Double R Ranch”, Loomis, Washington, Corn Fed, Aged 28 Days

New York Sirloin 14 Oz

U.S.D.A. PRIME, Creekstone Farms, Arkansas City, Corn Fed, Aged 35 Days

Rib Eye Steak 12 Oz

From The Sea

Big Eye Tuna Steak, Argentinean Chimichurri

Whole French Sea Bass, Parsley-Sage “Gremolata”

The Sides

Roasted Brussels Sprouts, Bacon, Pearl Onions

French Fries with Herbs

Wild Mushrooms & Japanese Shishito Peppers

Creamed Spinach with Fried Organic Egg

The Sauces

Béarnaise

House Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

The Sweet (pre-select one item)

Baked Alaska, “50 Bean” Tahitian Vanilla Ice Cream, Caramel Sauce

Peanut & Chocolate Layer Cake, Salted Caramel- Peanut Ice Cream

Warm Brioche Doughnuts, Autumn Fruit Compote, and Butterscotch Ice Cream

Banana Cream Pie, Banana Ice Cream, Valrhona Chocolate Pearls

Sticky Toffee-Medjool Date Pudding Cake, Tangerine Gelato



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